[effect koji preparation] create a resultant, adding at most 50% by weight of water to [a] said resultant [from said koji preparation] to thereby hydrolyze proteins and/or saccharides contained in said resultant, and removing a predetermined amount of phytic acid contained in said grains; and

resistant starch.

Claim 3, lines 2 and 3, delete "from said koji preparation";

line 3, delete "from said koji preparation".

Rewrite claim 5 as follows:

5. (Amended) A process for preparing a beneficial microorganism propagation-promoting material which promotes propagation of a beneficial microorganism that helps to sustain the health of living beings, said process comprising: inoculating koji mold on grains to [effect koji preparation] create a resultant, adding at most 50% by weight of water to [a] said resultant [from said koji preparation] to thereby hydrolyze proteins and/or saccharides contained in said resultant, and removing a predetermined amount of phytic acid contained in said [grains] hydrolyzed proteins and/or saccharides.

Claim 6, line 3, delete "from said koji preparation"; and

lines 3 and 4, delete "from said koji preparation".

REMARKS

Applicant has extensively amended claims 1, 2, 3, 5 and 6. Applicant respectfully submits that the amendments to the claims are particularly supported by the specification and directs the Examiner's attention to page 8, lines 16 and 17, page 11, line 19 and page 12, line 24. Accordingly, the Office Action will be discussed in terms of the claims as amended.

The Examiner has rejected claims 1-8 under 35 U.S.C. 112, second paragraph, as being indefinite. In view of the above amendments to the claims, Applicant respectfully submits that the claims comply with 35 U.S.C. 112, second paragraph.

The Examiner has rejected claims 1, 3, 5 and 6 under 35 U.S.C. 102 as being anticipated by Japanese publication 7-23725, stating that Japanese `725 teaches a process and a product obtained by the process comprising steps of inoculating grains with